

Title (en)

METHOD FOR PREPARATION OF A FOOD SAUCE

Title (de)

VERFAHREN ZUR HERSTELLUNG EINER SAUCE FÜR NAHRUNGSMITTEL

Title (fr)

PROCEDE POUR PREPARER UNE SAUCE ALIMENTAIRE

Publication

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Application

EP 04750281 A 20040415

Priority

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- US 65990803 A 20030911

Abstract (en)

[origin: US2004208976A1] A method for preparation of a food sauce having a fresh fruit suspension. The method disclosed by the invention involves manipulating the pre-gel of a low methoxyl pectin by various processing steps and ingredient additions. The end product provides a sauce having a fresh fruit flavor with a unique texture and mouth feel.

IPC 1-7

A23L 1/238

IPC 8 full level

A23L 19/00 (2016.01); **A23L 21/12** (2016.01); **A23L 21/15** (2016.01); **A23L 23/00** (2016.01); **A23L 27/50** (2016.01); **A23L 29/231** (2016.01); **A23L 29/269** (2016.01)

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